

## Task Title: Soup Recipe for a Restaurant

OALCF Cover Sheet – Learner Copy

Learner Name:		 
Date Started:		
Date Completed:		
Successful Completion:	Yes No	
Goal Path:	Employment	Apprenticeship
Secondary School	Post Secondary	Independence

**Task Description:** The learner will calculate the new quantities of ingredients required when changing the size of a soup recipe.

#### Main Competency/Task Group/Level Indicator:

- Find and Use Information/Interpret documents/A2.1
- Understand and Use Numbers/Manage time/C2.1
- Understand and Use Numbers/Use measures/C3.2

#### **Materials Required:**

• Pen/pencil and paper and/or digital device

## Learner Information

Cooks in restaurants often prepare food for large groups. They need to adjust the amount of each ingredient when changing the original recipe.

Scan the "Clam Chowder Recipe".

#### **Clam Chowder Recipe**

#### Prep Time: 30 minutes Cook Time: 45 minutes

Yield: 30 servings

#### Ingredients

- 1 cup butter
  7 ½ cups diced onion
  4 cups diced celery
  4 cups diced leeks
  2 teaspoons chopped garlic
  1 cup flour
  30 cups of milk
- 7  $\frac{1}{2}$  cups minced clams with juice
- 7 <sup>1</sup>/<sub>2</sub> cups diced potato
- 7 teaspoons salt
- 2 teaspoons white pepper
- 7 teaspoons dried thyme
- 4 cups heavy cream

#### Directions

- 1. In a large soup pot, melt butter over medium heat.
- 2. Add onion, celery, leeks and garlic and sauté for 3 minutes, mixing often.
- 3. Remove from the heat and add the flour, mixing well.
- 4. Add milk and whisk vigorously.
- 5. Drain clams and add juice to soup.
- 6. Slowly bring to a boil, stirring often.
- Reduce heat to a simmer and add potatoes and seasonings; simmer 10 minutes.
- 8. Add clams and simmer 5-8 minutes.
- 9. Finish with heavy cream.

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## Work Sheet

### Task 1: How many servings does this recipe make?

Answer:

# Task 2: If the cook triples the recipe, how many cups of diced leeks will they need?

Answer:

# Task 3: If the cook doubles the recipe, how many cups of heavy cream will they need?

Answer:

### Task 4: How long will it take to prepare the soup from start to finish?

Answer: